

The Bitch  
Yield: 4 Sandwiches

Created by: Erik Youngs  
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
4 Each			Chicken Breast, BLSL Single Lobe 5 Oz
		2 Ounces	VDC Fatboy
		2 Ounces	Balsamic Reduction, Roland
4 Each			Hamburger Buns, Brioche (or Choice)
		4 Tbs	Garlic Butter, See Recipe
		8 Tbs	VooDoo Pimento Cheese, See Recipe
		1 Ounce	EVO
1/2 Each			Medium Onion, Spanish Thick Sliced
1 Each			Tomato, Roma Thinly Sliced (12 Slices)
4 Leafs			Lettuce, Leaf
12 Each			Quickles, See Recipe
		4 Ounces	VDC Farmhouse Ranch, See Recipe
		To Taste	Dust

How to:

1. In a zip lock back combine the Fatboy, Balsamic Reduction, and Chicken Breasts. Marinade for 4 hours.
2. While Chicken is marinading, slice the onions. Heat a the Olive Oil in a large sauté pan over medium high heat. Cook the onions until caramelized. Reserve for service.
3. Prepare the Pimento Cheese and reserve for service.
4. Heat grill to 350°F - 400°F. Remove Chicken from the marinade, grill each side for 3-4 minutes until an internal temperature of 165°F is achieved. Season with VooDoo Chef Dust.
5. Remove from grill to a resting plate and immediately top with Pimento Cheese (2 Tbs per Breast).

6. Brush the buns with the garlic butter, and toast them on the grill.
7. To Build Sandwich
  1. Place Leaf Lettuce on the Bottom Bun.
  2. Top with Three Slices on Roma Tomatoes
  3. Set the Pimento Topped Grilled Chicken on top of the Tomatoes.
  4. Place the Caramelized Onions, and
  5. Then the Quickles.
  6. Finish with a Drizzle of the Ranch and Place Top Bun.

Southwest Pimento Cheese  
Yield: 1 Quart

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Count	Weight	Volume	Ingredient
	300 g		Cheese, Shredded Cheddar
	300 g		Cheese, Shredded Monterey Jack
	200 g		Mayonnaise, Dukes
1 Each			Roasted Red Pepper, Seeded & Diced
	2 g		VooDoo Chef Red

How to:

1. Mix all ingredients until fully blended!
2. Refrigerate until service.

Fatboy Quickles  
Yield: 70-90 Pickles

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Count	Weight	Volume	Ingredient
	1 Pound		Cucumbers, Thin Sliced
		1 Cup	VDC Fatboy

How to:

1. Cover the thinly sliced cucumber with the VooDoo Chef Fatboy.
2. Let marinate for a minimum for 1 hour.

BRE (Best Ranch Ever)  
Yield: 1 1/2 Cups

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Count	Weight	Volume	Ingredient
		1 Cup	Mayonnaise, Dukes
		1/2 Cup	Half and Half
		2 tsp	VDC Zing Seasoning
		1 tsp	Lime Juice

How to:

1. Combine all ingredients and whisk until fully blended.
2. Store for service